

The Putney Inn

Dinner

Soups and Salads

Signature Baked Onion & Apple Soup

Braised Onions, Simmered Apples, Beef Broth, Crouton,
Grafton Smoked Cheddar Cheese

6

Soup of the Day

Chef's Daily Inspiration

5

New England Clam Chowder

Sweet Clams, Applewood Smoked Bacon, Thyme

7

Baby Mixed Lettuces Salad

Field Greens, Garden Vegetables, Pumpkin Bread Croutons, Lemon Maple Vinaigrette

Small 6/ Large 8

Vermont Slow Roasted Golden & Red Beet Salad

Fennel, Apple, *Great Hill Farm* Blue Cheese, Candied Walnuts, Balsamic Drizzle

11

Vermont Butter & Cheese's Chevre Spinach Salad

Applewood Smoked Bacon, Goat Cheese, Cranberries, Apple Cider Vinaigrette

Small 7/ Large 9

Traditional Caesar

Romaine, Anchovy, Reggiano Parmesan, Caesar Dressing

Small 7/ Large 9

Enhance Your Salad with Grilled Chicken, Salmon or Shrimp

4

Putney Inn

Putney, Vermont

www.putneyinn.com

Grazings and Meanderings

Roasted Garlic Three Bruschetta Sampler

Grape Tomatoes-Fresh Mozzarella-Prosciutto, Tapenade, Roasted Peppers

8

Prince Edward Island Mussels

Sweet Vermouth, Roasted Almonds, Shallots, Garlic, White Wine, Herbs

9

Grilled Lollipop Lamb Chops

Vermont Butter & Cheese's Chevre, Mint-Dijon Rub

10

Maine Crab Cakes

Twin Cakes, Panko Dusted, Roasted Pepper Remoulade

12

Grilled Hand-Rolled Flatbread

Changing Creations of the Day

Priced Accordingly

Classic Favorites

***Boyden Farm* Half-Pound New England Hamburger**

Lettuce, Tomatoes, Onions, Hand-cut Fries

11

***Grafton* Cheddar Cheese - 2**

Applewood Smoked Bacon - 3

***Stonewood Farm* Roasted Turkey Pot Pie**

Roast Turkey, Potatoes, Vegetables, Rich Gravy, Herbed Pastry Crust

15

***Putney Inn* Cavetelli Pasta & *Grafton* Four Cheeses**

Cavetelli Pasta, Sharp and Mild Cheddar, Parmesan, Provolone, Crumb Topping

Béchamel Sauce with Onion

13

New England Farmed Beef Meatloaf

Seasoned, Spiced Ground Beef, Buttermilk Mashed Potatoes, Vegetable, Pan Gravy

16

Quiche of the Day

Garden Salad and Fresh Fruit

13

Entrees

All Entrees are served with Chef's selection of vegetables, starch, house salad

Herb Crusted Rack of Lamb

Dijonaise Rub, Garlic Mashed Potatoes

30

Grilled Aged Dry Rub 18oz Cowboy Steak

Bone-In Steak, Fingerling Potatoes, Caramelized Red Onion Marmalade

32

Pan Roasted Filet Mignon

Wild Mushroom Ragout, Truffle Mashed Potatoes

30

***Stonewood Farm* Roasted Turkey Breast Dinner**

Apple Cider Dressing, Buttermilk Mashed Potatoes, Pan Gravy

26

Pan Roasted Salmon Filet, Orange Pesto

Pesto Infused with Hint of Orange, Rice Pilaf

26

Putney Inn Bouillabaisse

Shrimp, Mussels, Scallops, Clams, Whitefish

Saffron, Tomato, Pernod Fennel Broth, Garlic Crostini

28

Vegetarian Ravioli of the Day

Changes at the Chef's Whim

22

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food -borne illness, especially if you have certain medical conditions. Please advise us of any food allergies or special needs.

18% Gratuity added for parties of 6 or more

Split plate fee \$6.00